



INTRODUCING CLARIA EVERLAST[®] CLEAN-LABEL STARCHES

A New Line with Superior Stability and Flavor

At Tate & Lyle, our CLARIA[®] starches meet increasing consumer demands for more clean-label foods and beverages. We are expanding the CLARIA[®] product line with the launch of CLARIA EVERLAST[®], three non-GMO starches designed for superior stability in moderate, high and ultra-high process tolerance conditions.

Growth in Clean-Label Claims

New products launched globally from 2014 to 2018 with clean-label claims to meet consumer demand for natural and non-GMO ingredients:¹

- +3% Soups, sauces and dressings
- +4% Beverages
- +6% Dairy
- +8% Bakery

From label friendly starches, to process tolerance and shelf stability, CLARIA EVERLAST[®] will meet all of your clean-label formulation needs. Tate & Lyle formulation experts work with you every step of the way to help create products with great taste, and texture.

Why choose CLARIA EVERLAST[®] Clean-Label Starches?

The clean-label CLARIA EVERLAST[®] starches provide superior shelf stability and taste as great as they perform.

APPLICATIONS

- | | |
|---------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
|  Bakery fillings |  Soups |
|  Fruit preparations |  Snacks |
|  Salad dressings |  Yogurt |
|  Sauces | |

BENEFITS

- Proven freeze-thaw and shelf stability
- Reformulates easily
- Matches modified starches in process tolerance, storage stability and inclusion level
- Enables a cleaner taste and color
- Delivers optimal texture and thickening
- Labels as tapioca starch and non-GMO



Introducing CLARIA EVERLAST® Clean-Label Starches

Three Process Tolerance Levels for Shelf Stability and Quality You Can Count On

CLARIA EVERLAST® 565



Moderate process tolerance targeted to kettle cooking

CLARIA EVERLAST® 575



High process tolerance suitable for retort, high-temperature-short-time (HTST) pasteurization and low-pH processes

CLARIA EVERLAST® 585



Very high process tolerance suitable for ultra-high-temperature (UHT) dairy applications

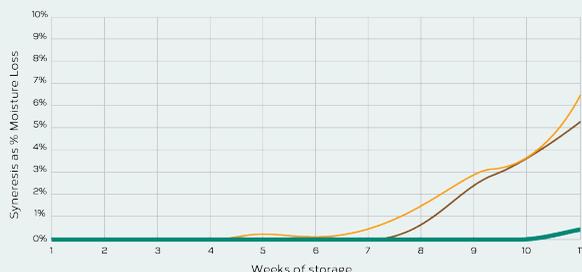
How the CLARIA EVERLAST® Starch Line Performs

Superior Refrigeration Stability

CLARIA EVERLAST® 565 outperforms - far less syneresis vs, modified food starch and other clean-label starches*

* based on internal Tate & Lyle testing

CLARIA EVERLAST® 565 outperforms some alternatives in the refrigeration stability

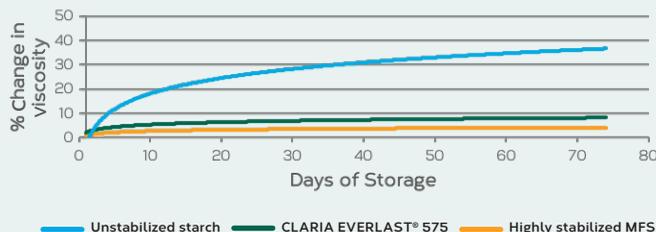


— Moderately stabilized MFS — Stable competitive CL — CLARIA EVERLAST® CL



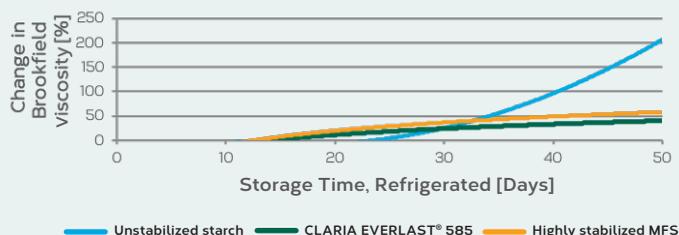
Exceptional Acidic Sauce Stability

For at least 74 days, CLARIA EVERLAST® 575 indicates good refrigeration stability in acidic sauces:



Top-Quality Yogurt Viscosity

At 50 days of refrigerated storage, CLARIA EVERLAST® 585 indicates similar viscosity performance to highly stabilized starch:



Switch to CLARIA EVERLAST® Clean-Label Starches

The new CLARIA EVERLAST® clean-label product line provides superior stability and flavor, in a broad range of process conditions. All three products – CLARIA EVERLAST® 565, CLARIA EVERLAST® 575 and CLARIA EVERLAST® 585 – offer room-temperature storage, refrigerator storage and freeze-thaw stabilities similar to conventional modified starches.

No matter the application or the challenge, the new CLARIA EVERLAST® can help you create foods and beverages with great taste, great texture – and a label that consumers can understand and trust.

*Clean label includes one or more of the following attributes:
organic, natural, non-GMO, no artificial sweeteners, no artificial flavors, no artificial preservatives
†Mintel GNPD 2014-2018

The applicability of label claims, health claims and the regulatory and intellectual property status of our ingredients varies by jurisdiction. You should obtain your own advice regarding all legal and regulatory aspects of our ingredients and their usage in your own products to determine suitability for their particular purposes, claims, freedom to operate, labeling or specific applications in any particular jurisdiction. This product information is published for your consideration and independent verification. Tate & Lyle accepts no liability for its accuracy or completeness.

TATE & LYLE

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ABOUT TATE & LYLE

Tate & Lyle is a global provider of ingredients and solutions to the food, beverage and other industries, with operations in over 30 locations worldwide.

www.tateandlyle.com